

इंटरनेट

मानक

Disclosure to Promote the Right To Information

Whereas the Parliament of India has set out to provide a practical regime of right to information for citizens to secure access to information under the control of public authorities, in order to promote transparency and accountability in the working of every public authority, and whereas the attached publication of the Bureau of Indian Standards is of particular interest to the public, particularly disadvantaged communities and those engaged in the pursuit of education and knowledge, the attached public safety standard is made available to promote the timely dissemination of this information in an accurate manner to the public.

“जानने का अधिकार, जीने का अधिकार”

Mazdoor Kisan Shakti Sangathan

“The Right to Information, The Right to Live”

“पुराने को छोड़ नये के तरफ”

Jawaharlal Nehru

“Step Out From the Old to the New”

IS 7053 (1996): Meat and Meat Products - Basic Requirements
for a Stall for Sale of Meat of Small and Large Animals
[FAD 18: Slaughter House and Meat Industry]



“ज्ञान से एक नये भारत का निर्माण”

Satyanarayan Gangaram Pitroda

“Invent a New India Using Knowledge”



“ज्ञान एक ऐसा खजाना है जो कभी चुराया नहीं जा सकता है”

Bhartrhari—Nitiśatakam

“Knowledge is such a treasure which cannot be stolen”

BLANK PAGE



भारतीय मानक

मांस एवं मांस उत्पाद — छोटे एवं बड़े पशुओं के मांस की
विक्री की दुकानों की आधारभूत अपेक्षाएं
(पहला पुनरीक्षण)

Indian Standard

MEAT AND MEAT PRODUCTS — BASIC
REQUIREMENTS FOR A STALL FOR SALE
OF MEAT OF SMALL AND
LARGE ANIMALS

(*First Revision*)

ICS 03.100 : 67.120.10

© BIS 1996

BUREAU OF INDIAN STANDARDS
MANAK BHAVAN, 9 BHADUR SHAH ZAFAR MARG
NEW DELHI 110002

FOREWORD

This Indian Standard (First Revision) was adopted by the Bureau of Indian Standards after the draft finalized by the Slaughter House and Meat Industry Sectional Committee had been approved by the Food and Agriculture Division Council.

Meat is perishable in nature and it is desirable that meat offered for sale is free from pathogenic organism or poisonous substances liable to cause infections or diseases. This could be achieved if meat, as obtained from slaughtered animals in abattoirs is transported to and sold in hygienically maintained meat shop. The conditions of handling of meat as well as sale of meat in meat shops as practised in the country need considerable improvement. This standard is intended to provide guidelines to local bodies/authorities engaged in regulating the sale of meat and maintenance of hygienic conditions of the meat stall.

The standard was originally published in 1973. This is being revised to make the following changes/modifications:

- a) The scope of the standard has been made broad based; and
- b) The provisions of IS 8700 : 1977 have been merged in this standard; consequently, with the publication of the revised version, IS 8700 : 1977 will be withdrawn.

In the preparation of the standard due consideration has been given to the provisions of the *Meat Food Products Order*, 1973.

For the purpose of deciding whether a particular requirement of this standard is complied with, the final value, observed or calculated, expressing the result of a test or analysis, shall be rounded off in accordance with IS 2 : 1960 'Rules for rounding off numerical values (*revised*)'. The number of significant places retained in the rounded off value should be the same as that of the specified value in this standard.

Indian Standard

MEAT AND MEAT PRODUCTS — BASIC REQUIREMENTS FOR A STALL FOR SALE OF MEAT OF SMALL AND LARGE ANIMALS

(*First Revision*)

1 SCOPE

This standard covers the basic requirements, a typical layout plan, hygienic conditions for a stall for sale of meat of small animals (goat, sheep, etc) and large animals (cattle, pig, etc).

2 REFERENCES

The following Indian Standards contain provisions which, through reference in this text, constitute provision of this standard. At the time of publication, the editions indicated were valid. All standards are subject to revision, and parties to agreements based on this standard are encouraged to investigate the possibility of applying the most recent editions of the standards indicated below:

<i>IS No.</i>	<i>Title</i>
1982 : 1972	Code of practice for ante-mortem and post-mortem inspection of meat animals (<i>first revision</i>)
8182 : 1976	Code of hygienic conditions for processed meat products
10171 : 1987	Guide on suitability of plastics for food packaging (<i>first revision</i>)

3 TERMINOLOGY

For the purpose of this standard, the definitions given in IS 1982 : 1972 and the following shall apply.

3.1 Meat Market

An authorized place where meat is handled and sold for human consumption.

4 LOCATION

4.1 Meat stall shall be a unit of meat market. Meat market shall preferably be located at a place away from vegetable, fish or other food markets and shall be free from undesirable odour, smoke, dust or other contaminants. The main services, such as potable water supply, electricity and proper hygienic sewage disposal facilities are essential prerequisites and shall be made available.

4.2 It is recommended that meat stalls should deal solely with the sale of meat and not with any other food or food products. The mixed shops purveying meats, marine foods and vegetables shall be discouraged since fish emanate foul odour transmissible in meat.

5 BLOCKS

5.1 A block shall consist of a number of meat stalls and shall be enclosed in compound wall which barricades entry of dogs, cats, birds and other undesirable elements into the block.

5.2 Each block shall be provided with a potable water storage supply tank with taps to facilitate drawal of water by meat stalls.

5.3 Other facilities like those of toilet and arrangement for hand washing shall also be provided in the block.

5.4 Maintenance of hygienic conditions, repair of facilities, etc, shall be the collective responsibility of the stall holders.

5.5 Each block shall preferably be provided with a chilling room maintained at 1°C.

6 MEAT STALLS

A meat stall (*see* Fig. 1) shall consist of the following facilities:

- a) Meat preparation room,
- b) Sales counter or ante-room; and
- c) Covered passage in front or a *verandah* for customers.

6.1 Meat Preparation Room

6.1.1 The meat preparation room should serve the purpose of temporary storage of carcasses on rails and hooks and for retaining meat. The preparation room may be of minimum 3.75 m × 3 m × 3 m for small animals and 4.5 m × 4.5 m × 4.5 m for large animals depending on the outturn of the stock.

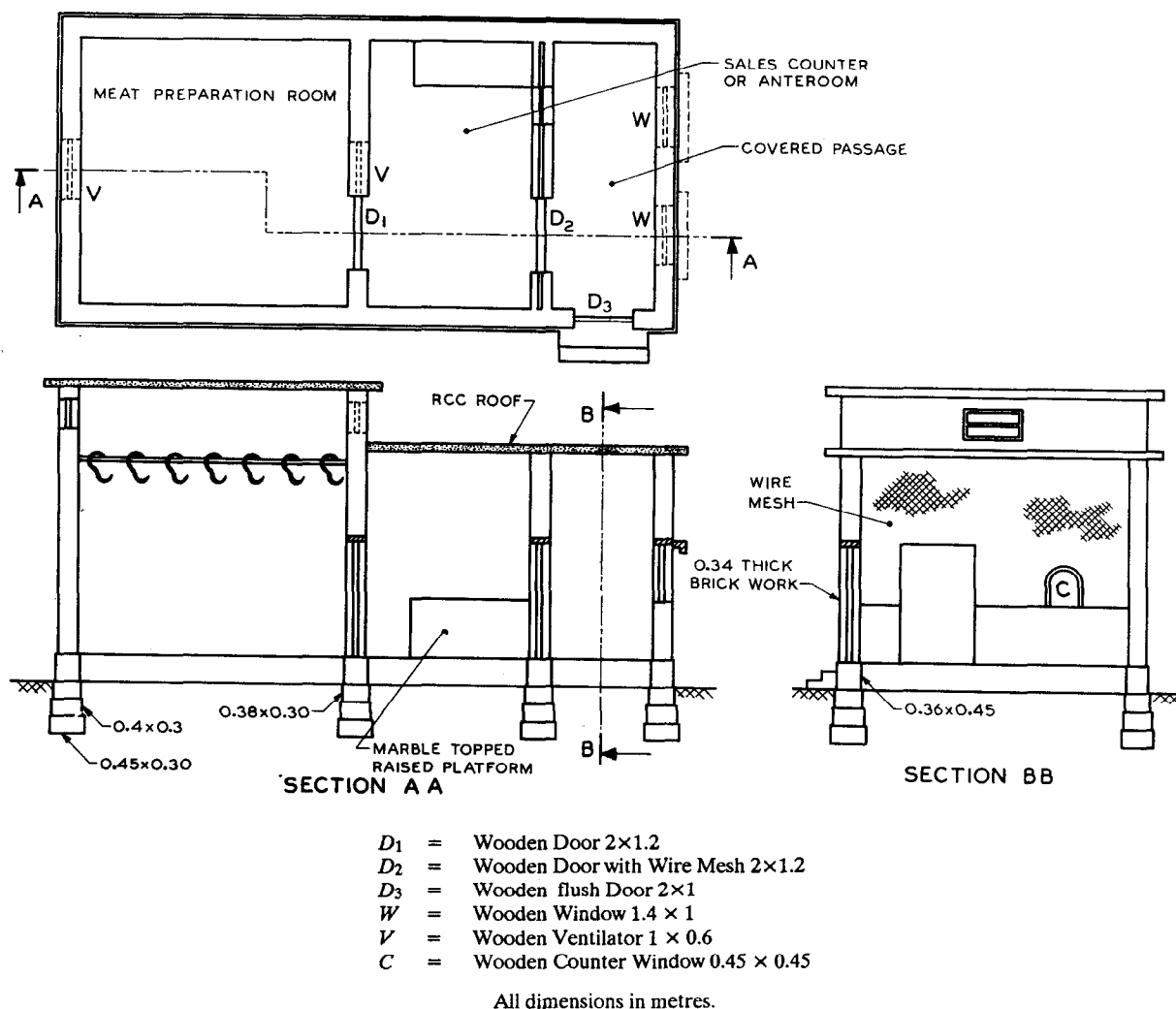


FIG. 1 TYPICAL LAYOUT OF MEAT STALL FOR THE SALE OF MEAT OF SMALL AND LARGE ANIMALS

Floor shall be of such construction that easy washing and cleaning with water is possible.

6.1.2 The preparation room shall be ventilated and cool. Screened ventilators shall be provided near the ceiling for facilitating cross-ventilation. An electric fan and an exhaust fan may preferably be provided inside the preparation room. Care shall be taken that no direct sunlight falls on the dressed carcasses. The room shall suitably be made fly-proof and provided with fly-traps.

6.1.3 Rails of non-corrosive metal with proper hook attachments shall be fixed in the preparation room at a minimum height of 2.5 m and 3.25 m from the floor level for small and large animals respectively for facilitating hanging of carcasses for further preparation of meat. Hanging hooks for the carcasses shall be about 30 cm apart and the distance between rails shall be 70 cm to 80 cm depending upon the size of animals slaughtered.

6.2 Sales Counter or Ante-Room

6.2.1 The ante-room shall be of minimum $3 \text{ m} \times 1.75 \text{ m}$ for small animals and $4.5 \text{ m} \times 2.75 \text{ m}$ for large animals with a minimum ceiling height of 4.5 m. The ante-room shall have raised platform of minimum dimension $1.25 \text{ m} \times 1 \text{ m} \times 0.5 \text{ m}$ for small animals and $2 \text{ m} \times 1 \text{ m} \times 0.75 \text{ m}$ for large animals, provided with marble-topped for locating a dial scale and keeping the retail meat temporarily for packing before delivery. The floor of the ante-room shall be of such construction that easy washing and cleaning with water is possible.

6.2.2 The front of the ante-room shall be made of wall of one metre height with plain glass or wire mesh on wooden frames making up the rest of the frontage of the wall. A door of minimum dimensions $2 \text{ m} \times 1 \text{ m}$ shall be provided on one side to

facilitate receipt of carcasses into the meat preparation room.

6.2.3 Provision shall also be made for placing chopping blocks of hard-wood tree trunk in the room for cutting meat. Whenever block of wood is used for cutting, it should be solid and should not contaminate the meat.

6.2.4 Prepared meat shall be packed in waxed paper and then placed in polyethylene bags or packed directly in bags made of food grade plastics (see IS 10171 : 1987).

6.2.5 One wire mesh door and the other panelled door shall be provided between *verandah* and the ante-room as fly-proof measures. The wire mesh door shall be self-closing type.

6.3 Covered Passage

A covered passage protected from the rain and the sun shall be provided in the meat stall for customers' use. The passage shall be of approximately 2.75 m width and 3.5 m height.

6.4 Water Tap

Each stall shall be provided with a water tap.

6.5 Floors and Walls

Floors shall be made of impervious and non-slippery materials. The slope of the floor shall be not

less than 5 cm in 3 m. The interior wall surfaces of the meat preparation room and the ante-room shall be finished with smooth, hard and impervious materials, such as glazed tiles or hygienic panels, etc up to a height of not less than 1.8 m from the floor level.

6.6 Fittings and Equipment

The stalls shall have fittings which are non-corroding and non-rusting type.

6.6.1 The dial scales used shall preferably be of a type which obviate unnecessary handling and contamination and the pan of the scale and shall be made of stainless steel or nickel coated.

6.6.2 The knives, tools and hooks used shall be made of stainless steel. Sufficient facilities shall be provided in the form of cupboards or racks for storing knives, hooks, clothes and other equipment.

6.7 Other Requirements

The indiscriminate entry of customers and sundry into the preparation and sales room shall be avoided as this leads to unhygienic conditions.

6.8 Employees Hygiene

For employee hygiene the practices described in 4.6 of IS 8182 : 1976 shall be followed.

Bureau of Indian Standards

BIS is a statutory institution established under the *Bureau of Indian Standards Act, 1986* to promote harmonious development of the activities of standardization, marking and quality certification of goods and attending to connected matters in the country.

Copyright

BIS has the copyright of all its publications. No part of these publications may be reproduced in any form without the prior permission in writing of BIS. This does not preclude the free use, in the course of implementing the standard, of necessary details, such as symbols and sizes, type or grade designations. Enquiries relating to copyright be addressed to the Director (Publications), BIS.

Review of Indian Standards

Amendments are issued to standards as the need arises on the basis of comments. Standards are also reviewed periodically; a standard along with amendments is reaffirmed when such review indicates that no changes are needed; if the review indicates that changes are needed, it is taken up for revision. Users of Indian Standards should ascertain that they are in possession of the latest amendments or edition by referring to the latest issue of 'BIS Handbook' and 'Standards Monthly Additions'.

This Indian Standard has been developed from Doc : No. FAD 56 (0275).

Amendments Issued Since Publication

Amend No.	Date of Issue	Text Affected

BUREAU OF INDIAN STANDARDS

Headquarters:

Manak Bhavan, 9 Bahadur Shah Zafar Marg, New Delhi 110002
Telephones : 331 01 31, 331 13 75, 371 94 02

Telegrams : Manaksanstha
(Common to all offices)

Regional Offices :

Telephone

Central : Manak Bhavan, 9 Bahadur Shah Zafar Marg
NEW DELHI 110002

{ 331 66 17
335 38 41

Eastern : 1/14 C. I.T. Scheme VII M, V. I. P. Road, Maniktola
CALCUTTA 700054

{ 37 84 99, 37 85 61
37 86 26, 37 91 20

Northern : SCO 335-336, Sector 34-A, CHANDIGARH 160022

{ 60 38 43
60 20 25

Southern : C. I. T. Campus, IV Cross Road, MADRAS 600113

{ 235 02 16, 235 04 42
235 15 19, 235 23 15

Western : Manakalaya, E9 MIDC, Marol, Andheri (East)
BOMBAY 400093

{ 832 92 95, 832 78 58
832 78 91, 832 78 92

Branches : AHMADABAD. BANGALORE. BHOPAL. BHUBANESHWAR.
COIMBATORE. FARIDABAD. GHAZIABAD. GUWAHATI. HYDERABAD.
JAIPUR. KANPUR. LUCKNOW. PATNA. THIRUVANANTHAPURAM.